

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 7/7/2015      **Business ID:** 111955FE  
**Business:** STOP SHOP

6865 STATE AVE  
KANSAS CITY, KS 66102

**Inspection:** 31002604  
**Store ID:**  
**Phone:** 9133874688  
**Inspector:** KDA31  
**Reason:** 01 Routine  
**Results:** Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/15	11:20 AM	12:50 PM	1:30	0:15	1:45	0	
Total:			1:30	0:15	1:45	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. p .. .. ..

##### Employee Health

2. Management awareness; policy present.

Y N O A C R  
p .. .. .. ..

3. Proper use of reporting, restriction and exclusion.

p .. .. .. ..

##### Good Hygienic Practices

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.			p	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			..	..	p	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.			..	..	..	p	..	..
8. Adequate handwashing facilities supplied and accessible.			..	p	..	..	..	..
Fail Notes	5-205.11(B)	Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [A mop head and single-serve cups were stored in the handsin.]						
	6-301.12	Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No paper towels were at the handsink in the room with the 3 compartment sink. ]						
	6-301.14	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No sign or poster that notifies food employee to wash their hands.]						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p	..	..	..	..	..
10. Food received at proper temperature.			..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.			p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.			..	..	..	p	..	..
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.			..	p	..	..	..	..
Fail Notes	4-602.11(E)(4)	Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Debris was on the soda nozzles.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			..	..	..	p	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			..	..	..	p	..	..
17. Proper reheating procedures for hot holding.			..	..	..	p	..	..
18. Proper cooling time and temperatures.			..	..	..	p	..	..
19. Proper hot holding temperatures.			..	..	..	p	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
20. Proper cold holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
21. Proper date marking and disposition.		p	..	..	..	..	..
22. Time as a public health control: procedures and record.		..	..	..	..	p	..
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		..	..	..	p	..	..
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		p	..	..	..	..	..
26. Toxic substances properly identified, stored and used.		p	..	..	..	..	..
Conformance with Approved Procedures		Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.		..	..	..	p	..	..
GOOD RETAIL PRACTICES							
Safe Food and Water		Y	N	O	A	C	R
28. Pasteurized eggs used where required.		..	..	..	p	..	..
29. Water and ice from approved source.		p	..	..	..	..	..
30. Variance obtained for specialized processing methods.		..	..	..	p	..	..
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.		p	..	..	..	..	..
32. Plant food properly cooked for hot holding.		..	..	..	p	..	..
33. Approved thawing methods used.		..	..	..	p	..	..
34. Thermometers provided and accurate.		..	..	..	p	..	..
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p	..	..	..	..	..
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		..	p	..	..	..	..
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> 6-501.111(A)    <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [6 fresh mouse dropping were around soda syrup box that were stored in cabinet space under the soda drink station. No pest control invoice provided.]</i> </div>						
37. Contamination prevented during food preparation, storage and display.		p	..	..	..	..	..
38. Personal cleanliness.		p	..	..	..	..	..
39. Wiping cloths: properly used and stored.		..	..	p	..	..	..
40. Washing fruits and vegetables.		..	..	..	p	..	..
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.		p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils			Y	N	O	A	C	R
43. Single-use and single-service articles: properly used.			p	..	..	..	..	..
44. Gloves used properly.			..	..	..	p	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.			..	p	..	..	..	..
Fail Notes	4-302.14	Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No test kit was available for the use of chlorine.]						
	4-501.18	Warewashing Equipment (Clean Solutions) The wash, rinse, and SANITIZE solutions shall be maintained clean. [The 3 compartment sink used for warewashing was soiled with debris.]						
47. Non-food contact surfaces clean.			p	..	..	..	..	..
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			..	p	..	..	..	..
Fail Notes	5-103.12	Pf - Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under ¶¶ 5-104.12(A) and (B) to a TEMPORARY FOOD ESTABLISHMENT or in response to a temporary interruption of a water supply need not be under pressure. [No water at the handsink for the sole purpose of washing hands in food establishment. When asked the PIC about the non-working handsink the PIC stated they wash hands in the 3 compartment sink or in the toilet room.]						
49. Plumbing installed; proper backflow devices.			..	p	..	..	..	..
Fail Notes	5-203.14	P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [No intermediate vent on the dual check valve on the (Coke) machine.]						
50. Sewage and waste water properly disposed.			p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.			..	p	..	..	..	..
Fail Notes	6-202.14	Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [No self-enclosed door on the toilet room.]						
52. Garbage and refuse properly disposed; facilities maintained.			p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.			p	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.			p	..	..	..	..	..
Administrative/Other			Y	N	O	A	C	R
55. Other violations			p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### EDUCATIONAL MATERIALS

The following educational materials were provided      p

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

RIC BBQ rib sandwich 40F.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/17/15

Inspection Report Number 31002604

Inspection Report Date 07/07/15

Establishment Name STOP SHOP

Physical Address 6865 STATE AVE City KANSAS CITY

Zip 66102

Additional Notes  
and Instructions

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## VOLUNTARY CLOSURE STATEMENT

**Insp Date:** 7/7/2015  
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### VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 31002604

Inspection Report Date 07/07/15

Establishment Name STOP SHOP

Physical Address 6865 STATE AVE

City KANSAS CITY

Zip 66102

Additional Notes

On the soda and coffee station.